



Disney PIXAR  
**INSIDE OUT**

**COME ON PARENTS!**  
Don't **RUI**N pizza by  
putting vegetables **ON** it!  
**HIDE** the veggies  
**INSIDE** the sauce!

The following recipe is meant to be prepared by an adult.  
Children should help **ONLY** under close supervision.

# ANGER'S REAL PIZZA

This cheese pizza is  
**LOADED WITH VEGGIES!**

You wouldn't know it  
because **YOU'RE NOT**  
**SUPPOSED TO!**



## INGREDIENTS:

### HEARTY VEGETABLE PIZZA SAUCE

- 3 1/2 cups (28 oz.) organic tomato puree
- 1/4 cup sun dried tomatoes in oil
- 1 chopped garlic
- 4 oz. chopped onion
- 1 whole zucchini chopped
- 2 whole carrots chopped
- 2 tspns salt
- 2 tspns oregano
- 1/4 tspn crushed red pepper

### PIZZA DOUGH

- 4 cups all-purpose flour
- 2 (1/4 oz.) packets active dry yeast
- 1/4 cup olive oil
- 2 tablespoons sugar
- 2 teaspoons coarse salt

### MOZZARELLA CHEESE

- 1 cup shredded mozzarella cheese

## DIRECTIONS:

**MAKE YOUR SAUCE:** 1) Heat ingredients [in the green box] in a pan for 10 minutes. 2) Add the rest of your sauce ingredients together in a pot and blend smooth with a hand blender (or in your kitchen blender). 3) Cook on low heat for 45 minutes.

**MAKE YOUR DOUGH:** 1) Put 1 1/2 cups of warm water in a large bowl, add both packets of yeast and let stand for 5 minutes (until it gets foamy) 2) Whisk your oil, sugar and salt into your yeast water. 3) Add your flour and stir with a spoon until it forms into a sticky dough. 4) Transfer your dough into an oiled bowl and coat the surface with more oil. 5) Cover and set aside at room temperature for 1 hour. 6) Turn out dough onto a lightly floured work area and knead a few times before using.

**BUILD & BAKE:** 1) Spread your dough out evenly on a lightly oiled pizza pan or baking sheet. 2) Smother the surface of your dough evenly with sauce. The saucier the better. 3) Smother the top with mozzarella cheese. The cheesier the better. 4) Bake at 475° for 12-15 minutes or until it looks perfectly awesome.

**ON DIGITAL HD & Disney Movies Anywhere** **OCTOBER 13**  
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